Catler®

800 SERIES
PREMIUM GRADE TOOLS

FOOD PROCESSOR

Instructions
for use

FP 8010

FOOD
PROCESSOR

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Congratulations

on the purchase of your new Food Processor FP 8010.

CATLER RECOMMENDS SAFETY FIRST

At Catler we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating and save for future reference.
- Remove any packaging material and promotional labels before using the food processor for the first time.
- Do not place the food processor near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc. Vibration during operation may cause the appliance to move.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the food processor and attachments with care – remember the blades and discs are razor-sharp and should be kept out of reach of children.
- Always make sure the food processor is completely assembled before operating. The appliance will not operate unless properly assembled.
- Ensure the OFF button has been pressed, and the food processor is switched off at the power outlet and unplugged before attaching the quad blade, dough blade, disc or processing lid.
- Always secure the processing bowl onto the motor base before attaching the quad blade, dough blade or discs.
- Always operate the food processor with the processing lid securely in position.
- Do not push food into the feed chute with your fingers or other utensils. Always use the food pusher provided.
- Keep hands, knives and other utensils away from moving quad blade, dough blade or discs.
- Do not place hands or fingers in the bowl of the food processor unless the motor, quad blade, dough blade or discs have come to a complete stop.
- Ensure the OFF button has been pressed to switch the motor off and the appliance is switched off at the power outlet and unplugged before removing the lid from the bowl.
- Do not use attachments other than those provided with the food processor.
- Do not attempt to operate the food processor by any method other than those described in this booklet.
- Ensure the motor, blades or discs have completely stopped before disassembling. Ensure the OFF button has been pressed and the appliance is switched off at the power outlet and unplugged when not in use, if left unattended and before disassembling, cleaning or storing.
- Care should be taken when removing the food from the processing bowl by ensuring the motor, quad blade, dough blade or disc, have completely stopped before disassembling. Ensure the OFF button has been pressed to switch the motor off; the appliance is switched off at the power outlet and unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body and the quad blade, dough blade or discs carefully removed before attempting to remove the processed food.

- Some stiff mixtures, such as dough may cause the processing blade to rotate more slowly than normal. If this happens, do not process for longer than 1 minute.
- Do not process hot or boiling liquids – allow liquids to cool before placing into the processing bowl.
- Do not use the food processor on metal surfaces, for example, a sink drain board.
- To protect against electric shock do not immerse power cord, plug or motor base in water or any other liquid.
- Do not move the food processor whilst in operation.
- Do not leave the food processor unattended when in use.
- Do not place any part of the food processor in the microwave oven.
- Do not fill bowl above marked liquid levels or 15 cup Dry level (shredding). Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Never remove the lid while the processor is operating. Always use the Power Off button to stop the machine before removing the lid.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.

WARNING:

DO NOT OPERATE THE APPLIANCE ON AN INCLINED SURFACE. DO NOT MOVE THE APPLIANCE WHILE IT IS SWITCHED ON.

WARNING:

THE POWER PLUG WHEN PLUGGED MUST REMAIN ACCESSIBLE FOR EASY REMOVING.

WARNING:

HOUSEHOLD USE ONLY.
DO NOT IMMERSE TO ANY LIQUID.
FULLY UNWIND THE POWER CORD BEFORE THE USE.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

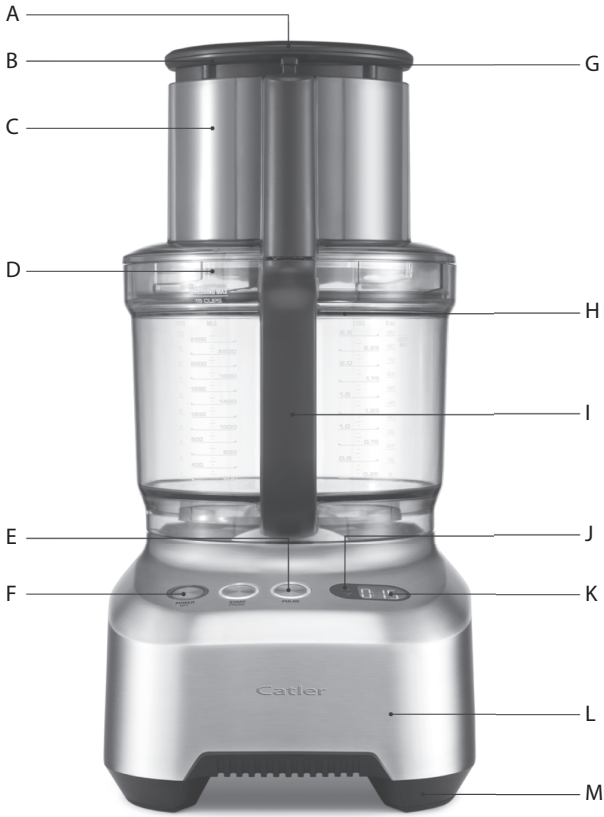
- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a table, counter, touch hot surfaces or become knotted.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Catler Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Catler Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use.
  Do not use in moving vehicles or boats.
  Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

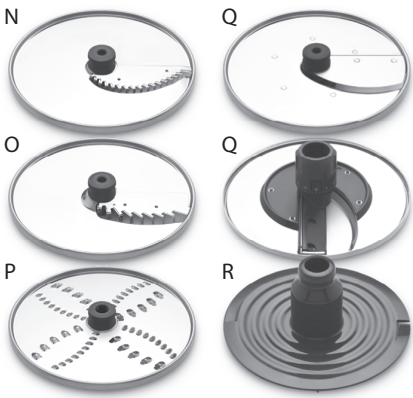
SAVE THESE INSTRUCTIONS

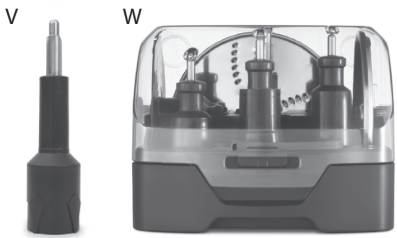
CAUTION:
TO AVOID POSSIBLE MALFUNCTION OF THE PROCESSING BOWL'S AUTO SWITCH, DO NOT PLACE THE PROCESSING LID IN THE LOCKED POSITION WHEN THE APPLIANCE IS NOT IN USE.

CAUTION:
THE PROCESSING BLADES AND DISCS ARE EXTREMELY SHARP, HANDLE WITH CARE AT ALL TIMES. DO NOT PLACE HANDS, KNIVES OR OTHER UTENSILS INTO THE FEED CHUTE. ALWAYS USE THE FOOD PUSHER TO PUSH THE FOOD DOWN THE FEED CHUTE.

KNOW YOUR FOOD PROCESSOR FP 8010







A. Small food pusher
for improved processing control of smaller ingredients. It also doubles as a measuring cup for adding/measuring ingredients. The food processor will run continually whether the small pusher is in or out.

B. Large food pusher
for pushing food down the feed chute. The food processor will not start unless the large pusher is in place correctly.

C. Extra wide feed chute
for larger ingredients.

D. Processing lid
locks onto the processing bowl.

E. PULSE button
press down and hold briefly for short bursts of power. The motor will automatically stop after the pulse button has been released.

F. POWER/OFF button
provides power to the food processor unit only. Start/Pause is required to be pressed to start operating the food processor.

G. Feed chute safety system
prevents the motor from operating unless the bowl and lid are correctly locked in position, and large feed pusher is inserted.

H. Silicone seal
reduces the chance of leakage while processing large volumes of liquid ingredients.

I. Processing bowl with handle
15 cup bowl for dry ingredients and 10 cups for liquid (thick, wet ingredients e.g. soups). The processing bowl locks onto the motor base.

J. Count up & count down timer
used to set desired time required for processing. Can count up or down, stopping the processor once the time is reached in count down mode.

K. LCD display
displays the timing function.

L. Direct drive motor base
2000W induction motor with safety braking system.

M. Non-skid rubber feet
or added safety and stability.

N. Julienne Disc
use this disc for julienning vegetables.

O. Chip Cutter
use this disc for chipping vegetables.

P. Reversible Shredder
use one side for small/thin shredding and the other side for coarse shredding.

Q. Adjustable Slicer
use this disc for slicing ingredients. Able to slice from 0.5mm – 8mm thick.

R. Whisk/Emulsifying Disc
use this attachment for whisking of eggs and cream.

S. QUAD® Processing Blade
swift action for chopping, mixing, whipping and blending a variety of ingredients.

T Dough Blade
blunt blade designed for a softer action of combining dough ingredients.

U. Mini Processing Blade
used for chopping, mixing, and blending a variety of ingredients.

V. Disc Spindle
fits onto bowl drive coupling and is used to hold the reversible shredder, julienne, chip cutting, whisk and adjustable slicing discs in position.

W. Storage Container with lid
used for storing all discs and blades when they are not in use.

NOT SHOWN

Cleaning Brush
for cleaning the processor bowl, blades and discs. The flat end is designed as a scraper to remove food particles from crevices.

Plastic Spatula
for scraping the sides of the bowl helping to process ingredients evenly.

Mini Processing bowl
for processing small volumes of ingredients.

Cord Storage
cord can be pushed into the housing to reduce length.

Catler Assist Plug
ergonomic ring-pull design allows the power plug to be easily removed from the power outlet.

ASSEMBLING YOUR FOOD PROCESSOR FP 8010

BEFORE FIRST USE

Before using your Catler food processor, become familiar with all the parts. Remove all packaging materials and promotional labels, being careful when handling the processing blades and discs as they are very sharp. Wash the processing bowl, processing lid and other attachments in warm, soapy water. Rinse and dry thoroughly. (Refer to cleaning, care and storage section).

1. Place the motor base on a dry, level work surface. Place the processing bowl on to the motor base with the handle in line with the 'ALIGN HANDLE' graphic on the motor base. (See Figure 1).

Fig. 1

2. Turn the processing bowl clockwise until the handle aligns with the 'TURN TO LOCK' graphic. The processing bowl should be securely locked into position. (See Figure 2).

Fig. 2

3. If using a disc, first assemble the disc spindle onto the bowl drive coupling. Orientate the disc so that the side you wish to use is facing upwards. Hold the disc by the centre plastic moulding and position the central hole above the attachment spindle. Push down firmly until fitted correctly. (Please note that these discs only fit the larger processing bowl).

Fig. 3

4. For using the processing blades, carefully grasp either the quad blade, dough blade or mini processing blade using the central plastic support and position it over the bowl drive coupling and push down until inserted correctly. If using the mini processing blade, ensure the mini processing bowl is assembled into the main bowl first.

Fig. 4

5. Place the processing lid onto the processing bowl so the feed chute is slightly right of the bowl handle and the arrow graphics are aligned ALIGN LOCK. Holding the feed chute and pressing down firmly at the same time, turn the lid clockwise (as indicated by the graphic) so the 'Locking Tab' on the lid slots into the 'Interlocking Safety Catch' on the handle. The lid should be securely locked into position.

Fig. 5

NOTE:
The food processor will not operate unless both the processing bowl and lid are correctly locked into position.

6. Insert the power plug into a 230/240 volt power outlet and switch the power outlet on.
7. Press the POWER/OFF button to turn your food processor on. The red light illuminates around the POWER /OFF button to indicate that the processor is on. Your food processor has POWER/OFF, START/PAUSE and PULSE buttons to give total control when processing food. Press the START/PAUSE button to switch the motor on and operate continuously.

NOTE:
The food processor will not start unless the large food pusher is inserted correctly into place.

Press the POWER/OFF button to switch the motor off. When short bursts of power are required, press the PULSE button and hold down briefly, release, then press again. The PULSE action will automatically stop when the button is released.

8. To set the timer, press the ▲▼ buttons located to the left of the timing window. Time will move up by 5 second intervals, from 0 to 30 seconds. From 30 seconds to 2 minutes the time will increase in 10 second intervals and from 2 minutes to 9.59 minutes the time will increases in 20 second intervals.
9. Once the time is set, press the START/PAUSE button and the timer will start to count down.
   Ensure the large food pusher is inserted correctly into place. The food processor will not start until pusher is in place.
   Once the timer has finished, the food processor will stop and go into 'Standby' mode. Three (3) beeps will be sounded to indicate that the processing is complete.
   The processor incorporates a 'Safety Interlock System' that ensures the unit will not start without the large food pusher in position. Processing will stop automatically, once the large food pusher has been removed from the lid. The chute max fill graphic indicates the maximum volume of food to be placed in the chute for the pusher to activate the unit.

CAUTION:
THE PROCESSING BLADE (INCLUDING THE MINI BOWL BLADE) AND DISCS ARE EXTREMELY SHARP, HANDLE WITH CARE AT ALL TIMES.

10. At the end of processing, always wait until the blades or discs have stopped spinning before unlocking and removing the lid. To remove the processing lid, ensure the POWER/OFF button has been pressed, the power is switched off at the power outlet and the cord is unplugged from the power outlet. Holding the feed chute and pressing down firmly at the same time, turn the lid anti-clockwise so that the arrow graphics are no longer aligned.

NOTE:
As a safety feature, the food processor will automatically switch off when the lid is unlocked; however, it is good practice to manually switch off the food processor using the POWER/OFF button before removing the lid.

11. Remove the processing bowl (before removing blade or discs) by turning it anti-clockwise until the handle is in line with the 'ALIGN HANDLE'. Lift the bowl off the motor shaft.
When removing the discs - carefully remove by gripping the plastic hub on the centre of the disc and lifting the disc up and away from the pin on the spindle.

NOTE:
Reassemble the food processor by locking the bowl into position before attaching blade, disc or lid.

NOTE:
Care should be taken when removing the food from the processing bowl by ensuring the motor, processing blade, dough blade or discs have completely stopped before disassembling. Ensure the POWER/OFF button is pressed to switch the motor off, the appliance is switched off at the power outlet and it is unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body, then the quad blade, dough or disc carefully removed before attempting to remove the processed food.

OVERLOAD PROTECTION SYSTEM

If the motor overloads, the food processor will go to 'Standby' mode and "OVERLOAD" icon in the LCD starts to flash. The food processor can still be switched off by pressing the POWER/OFF button. To operate the food processor again, allow the machine to cool for approx 30 minutes.
Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. If this happens, do not process for longer than 1 minute.
If the blades or discs should jam while processing, ensure the POWER/OFF button is pressed to switch the motor OFF. Switch off the power outlet. Remove the processing lid and adjust any food wedged between the blade and the bowl or in the disc. Replace the lid and proceed as normal. If this occurs again, the processing bowl may be overloaded, so remove some of the food and process in smaller batches.

NOTE:
The food processor is designed so the motor will not operate without the processing bowl and lid are correctly locked into position and the pusher inserted into the feed chute. In the event that the food processor starts without the lid correctly locked into position, immediately disconnect at the power outlet and return to your local Catler Service Centre for examination.

BASIC FOOD PROCESSING TECHNIQUES

The food processor can process food in a variety of ways depending on which blade or disc you choose.

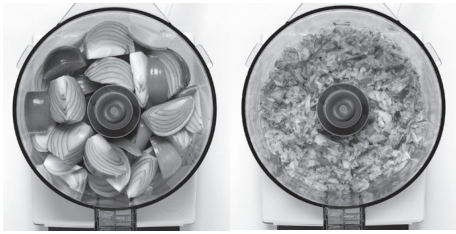
CHOPPING WITH THE QUAD® PROCESSING BLADE

The quad blade chops raw and cooked food to the consistency required, from coarsely chopped to minced. For many large processing tasks, the four blades will cut the processing time needed to achieve the desired results. The result depends on the type of food and how long the food is processed. Always remember to place the quad blade into the processing bowl before adding the food.

NOTE:
To avoid over-processing check the consistency frequently. For many processing tasks we recommend to use the Pulse button, as it may only take a few seconds to fully process the food to the desired consistency. If necessary, press the POWER/OFF button, unlock the lid and use the spatula to scrape down the sides of the bowl to ensure even processing.

Raw Vegetables, Fruit and Cooked Meats

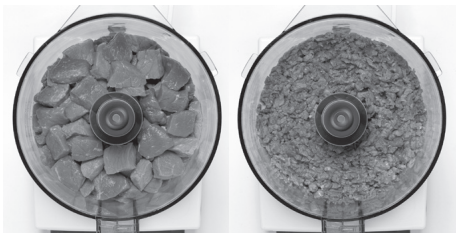
Trim and cut food into 2.5cm cubes. Process no more than 4 cups at a time using the Pulse button at 1-2 second intervals until chopped to desired size or consistency.



Spanish Onion wedges | Chopped Spanish Onion

Raw meat, chicken and fish

Trim and cut food into 2.5cm cubes. Ensure all bones are removed. Chill well until firm as this will help the quad blade to cut through the food more readily. Process no more than 4 cups (or 600g of raw meat) at a time using the START/PAUSE button until chopped or minced to desired size or consistency.

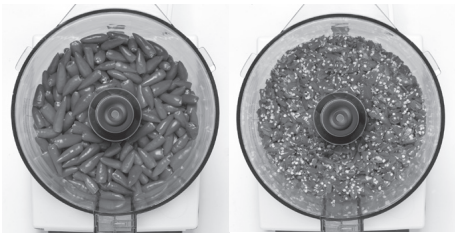


Cubed Beef | Minced Beef

NOTE:
Heavy loads of meat may stall the motor. This is indicated by the blade turning slowly and the meat only moving slowly around the bowl and not processing. If this occurs remove the meat and process in two batches.

Garlic, chilli and ginger

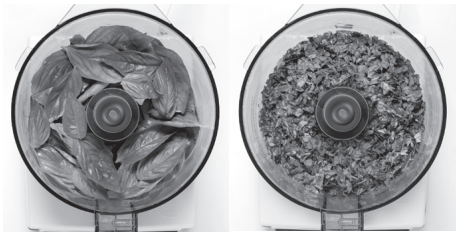
For garlic, peel cloves and leave whole. For chilli, leave whole (remove seeds for milder chilli). For ginger, peel and cut into 2.5cm cubes. Process until chopped to desired consistency. Store chopped garlic or chilli mixed with a little oil in an airtight container in refrigerator for up to 1 week. Mix ginger with a little sherry. If adding garlic, chilli or ginger to other ingredients, drop whole pieces down feed chute while the motor is running.



Whole chillies Chopped chillies

Herbs

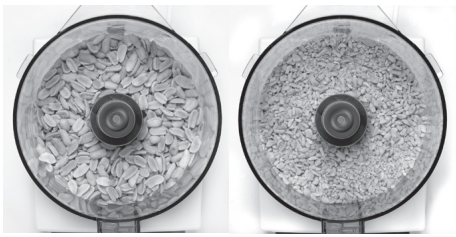
Wash and dry herbs thoroughly. Remove any coarse stems. Process no more than 2 bunches (approx. 4 cups) at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.



Basil leaves Chopped basil

Nuts

Process no more than 4 cups (250g) shelled nuts at a time using the PULSE button at 1-2 second intervals until chopped to desired size.

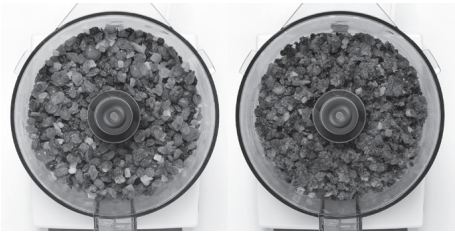


Shelled peanuts Chopped peanuts

Dried fruit

As dried fruit can be sticky, place in freezer for about 10 minutes (this prevents the fruit sticking to the blades). Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

NOTE:
If chopping fruit to add to cake batter, process the fruit before making the batter, adding a little flour from recipe quantity to prevent fruit sticking to quad blade.



Whole dried fruit Chopped dried fruit

Citrus peel

Remove the peel from the fruit using a vegetable peeler and cut into 2.5cm pieces. Process no more than 4 cups at a time together with ˝ cup granulated sugar and using the PULSE button at 1-2 second intervals until chopped to desired size.

NOTE:
The white pith between the skin and citrus flesh is bitter, so carefully remove the citrus peel ensuring the white pith remains on the fruit.

Hard boiled eggs

After cooking eggs to hard boiled stage, allow to cool then remove shells and cut eggs in half. Process no more than 12 eggs at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

Soft breadcrumbs

Break stale bread into chunks (fresh bread will stick to blades). Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

NOTE:
For best results when making bread crumbs, add one slice at a time.

NOTE:
700g pkt sliced bread yields approximately 10 cup soft breadcrumbs. Freeze in one cup portions for later use.

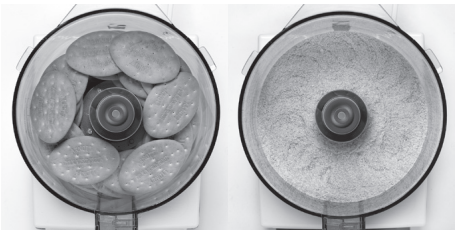
Dried breadcrumbs

Break bread into chunks and toast in oven until golden and crisp. Do not over brown. Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

Biscuit Crumbs

Break biscuits into quarters, measure quantity and place into processing bowl. Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

NOTE:
Sweet or savory biscuit crumbs can be used as an alternative to pastry for sweet or savory pies.



Whole biscuits Biscuit crumbs

Cake crumbs

Cut cake into small pieces, measure quantity and place into processing bowl. Process no more than 4 cups at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

PUREEING WITH THE QUAD® PROCESSING BLADE

The quad blade purees raw and cooked food to the consistency required, including baby food. For many large processing tasks, the four blades will cut the processing time needed to achieve the desired results. Always remember to place the quad blade into the bowl before adding the food.

NOTE:
After pureeing the food, carefully remove the quad blade and use the spatula to scrape any food adhering to the blade and the processing bowl.

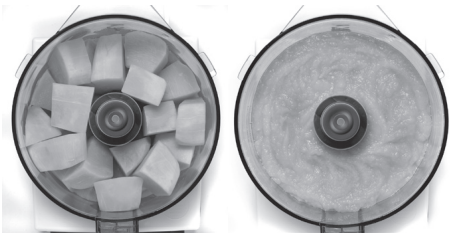
Cooked vegetables

Peel and cut vegetables into 2.5cm cubes. Ensure vegetables are well cooked and softened before processing. Process no more than 4 cups at a time using the START/PAUSE button until food is pureed to desired consistency.

NOTE:
After processing vegetables, add stock through the feed chute, if necessary, to make a smoother puree.

Creamed vegetable soups

Use same process as for cooked vegetables above then with motor running, gradually add no more than 4 cups stock and cream or milk through the feed chute. Do not exceed MAX liquid level.



Cooked pumpkin Pureed pumpkin

Cooked meat and patés

Trim and cut cooked meat into 2.5cm cubes. For chicken liver paté, leave livers whole. Process no more than 4 cups at a time using the START/PAUSE button until pureed to desired consistency. For paté, add cream through feed chute while motor is running.

NOTE:
Add pan juices during processing if mixture becomes too stiff.

Peanut butter

Process shelled peanuts, no more than 4 cups at a time, using the START/PAUSE button until pureed to desired consistency.
Note: mixture will form into a ball.

NOTE:
2 cups peanuts will yield approximately 1 cup peanut butter. The natural oil in the butter will separate on standing. Stir before use.

Shelled peanuts

Peanut butter

Fresh Fruit

Peel and cut fruit into 2.5cm cubes. Ensure any pips or stones are removed. For hard or firm fruit such as apples and pears, cook until soft before processing. Process no more than 4 cups at a time using the START/PAUSE button until pureed to desired consistency.

Baby food

Trim and cut cooked food (meat and/ or vegetables) into 2.5cm cubes. Process no more than 4 cups at a time using the START/ PAUSE button until pureed to desired consistency.

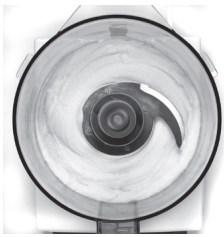
NOTE:
Add stock, milk or gravy during processing if mixture becomes too stiff. If required, freeze excess mixture in ice-cube trays, then repack in freezer bags ready for use.

MIXING WITH THE QUAD® PROCESSING BLADE

The quad blade mixes ingredients for cakes, batters, and egg-based sauces such as mayonnaise. Always remember to place the quad blade into the processing bowl before adding the food.

Butter cakes

Place softened butter and sugar into the processing bowl. Process using the START/ PAUSE button until mixture is lightly creamed. With the motor running, add eggs one at a time down the small feed chute, mixing well after each addition. Add liquid and dry ingredients to the mixture in the processing bowl and process using the PULSE button until folded through evenly. If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl. Replace the lid and if adding dried fruit, nuts etc. using PULSE button until folded through evenly.



Creamed butter & sugar

Buttercake batter

Quad blade

Quick-mix cakes and batters

Use this method for melt 'n' mix cakes, packet cakes and crepe batters. Place all ingredients (starting with the liquid ingredients) into the processing bowl ensuring not to exceed MAX liquid level.
Process using the START/PAUSE button until mixed to a smooth consistency. If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl. Replace the lid and continue but do not over-process the mixture.

Sorbet
For step one use the quad blade.

STEP 1

Place ripe fruit and a sugar syrup into the processing bowl and process until smooth. Transfer this mixture to a plastic dish and freeze until just starting to set. Return frozen mixture to the processing bowl and using the quad blade, process using PULSE button until smooth. Return mixture to freezer as before and repeat this process 2-3 times to break down large ice crystals.

STEP 2

Using the emulsifying disc, beat egg whites until foamy using the emulsifying disc (see Egg Whites in this section). Add frozen fruit puree to egg white foam and process using PULSE button until folded through evenly. Freeze until ready to serve.

Dips and spreads

Using quad blade place ingredients into the processing bowl and process using the START/PAUSE button until ingredients are mixed to desired consistency. If necessary, during processing remove the lid and scrape the mixture from the sides of the bowl.

Milkshakes

Place milk, flavourings and ice-cream into the processing bowl and using the emulsifying disc, process using START/PAUSE button until frothy. Do not exceed a MAX liquid level of 5 cups/1250ml.

Emulsifying disc. Use with the Disc Spindle.

WHIPPING WITH THE EMULSIFYING DISC

Egg whites

NOTE:
Although the quad blade can be used for egg whites, for best results we recommend the emulsifying disc is used.

Ensure the processing bowl and emulsifying blade are clean, dry and free of any fat residue.
Place a minimum of 6 egg whites and a pinch of salt into the processing bowl.
Process using the START/PAUSE button until egg whites are foamy (about 1 minute).
With the motor running, slowly add 1 tablespoon lemon juice to help stabilise the egg white foam.

NOTE:
Emulsifying disc is not dishwasher safe. Please do not place in the dishwasher. Wash by hand.

Egg whites

Egg white foam

NOTE:
When using the emulsifying disc please insert disc and spindle on to the food process and before adding ingredients.

Whipped cream

Place 600ml well-chilled cream into the processing bowl and using the emulsifying disc, process using PULSE button until whipped to desired consistency.

Egg sauces

(Mayonnaise, Hollandaise, Bearnaise)
Place a minimum of 6 egg yolks or 4 whole eggs into the processing bowl with seasonings and vinegar use emulsifying disc. Process using START/PAUSE button until mixture is light and creamy (about 2 minutes). Use emulsifying disc.

For Mayonnaise: use quad blade with the motor running, slowly add oil through feed chute until mixed to desired consistency. Do not exceed Max liquid level.
For Hollandaise or Bearnaise: with the motor running, slowly add hot, melted butter through feed chute until mixed to desired consistency. Do not exceed Max liquid level.

Dough blade

KNEA DING WITH THE DOUGH BLADE

The edges of the plastic blade provide a softer action for combining dough ingredients.

Pastry and scone dough

Insert the dough blade into the bowl. Place flour and cubed, chilled butter into the bowl. Add 3 cups / 450g of flour and process using PULSE button until butter is absorbed into flour. While motor is running, quickly add liquid through feed chute, processing until mixture forms a ball of dough.

Bread dough

Insert the dough blade into the bowl. Use instant active dry yeast and include with the dry ingredients in the processing bowl. Add 3 cups / 450g, add softened, cubed butter and process using the START/PAUSE button until the butter is absorbed into the flour.
If using oil, with the motor running, add the oil through the small feed chute and process until the mixture forms a soft, elastic ball of dough. Do not over process. Transfer the dough to a lightly floured surface and knead for a further 5 minutes if necessary until soft and pliable. Place dough into large, greased mixing bowl and stand covered in a warm place until doubled in size. Turn the dough onto a lightly floured surface and knead again until smooth and elastic. Shape the dough, allow to rise in a warm area then bake in a hot oven.

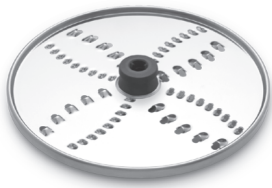
Biscuit dough

Insert the dough blade (or you can use the quad blade) into the bowl. Place softened butter and sugar into the processing bowl. Process using the START/PAUSE button until lightly creamed. With the motor running, add eggs one at a time down the small feed chute, mixing well after each addition. Place dry ingredients into the processing bowl and use the PULSE button until ingredients are just combined. Add dried fruit, nuts, etc. through the small feed chute and use the Pulse button until the additions are folded through evenly.

Melt 'n' mix biscuits

Insert the dough blade into the bowl. Place melted ingredients, followed by liquid ingredients then dry ingredients into the processing bowl. Process ingredients using the PULSE button until just combined.
If necessary, interrupt the processing, remove the lid and scrape the mixture from the sides of the bowl. Replace the lid and continue but do not over-process the mixture. Add dried fruit, nuts etc. after this step using PULSE button until folded through evenly.

SHREDDING AND GRATING WITH THE REVERSIBLE SHREDDER



Prepare fruit or vegetables by washing or peeling first.
First cut the food to fit the length of the feed chute (no more than 14cm). Food can be shredded length ways to make a long shred. If food fits without the need to cut, trim one end so that it sits flat in feed chute.

Reversible Shredder

1. Place either the coarse or fine shredding disc onto the disc spindle and then into the processing bowl.
2. Prepare food as directed in the following food categories or recipes.

Both thick and thin grating can be achieved by using either the coarse or fine shredding disc. Use one side of the disc for coarse grating. Carefully turn over the disc so that the process required is facing upwards.

Cheese

Caution should always be taken when processing cheese in a food processor. For soft cheese such as Mozzarella and Bocconcini, partially freeze, until firm otherwise it will jam in the blades. For hard cheese such as Parmesan, check first that it is not too hard otherwise it will damage the blades - the cheese should slice easily with a sharp knife. For round cheese such as Mozzarella and Bocconcini, slice one end and pack into the feed chute so the flat end is facing the disc. For wedge-shaped cheese, pack 2 pieces side by side into chute to form a rectangular shape (one piece with tip facing down, other piece with tip facing up). Slice or shred.

SLICING, WITH ADJUSTABLE SLICING DISC

The adjustable slicer disc slices raw fruit and vegetables to a consistent thickness required. From fine 0.5mm to think 8.0mm via 24 adjustable settings. For many large processing tasks, the adjustable slicing disc will cut the processing time needed to achieve the desired results. The result depends on the type of food and how the food is positioned into the feed chute. For smaller foods, the small feed chute provides greater control for adjustable slicing. To adjust slicing height, hold the adjustable slicing disc outer edge with one hand, turn the adjustment dial on the underside of the disc to set the height. An arrow graphic indicates the height to which the blade is set.

NOTE:
There may be slight variation in slice thickness depending on the food being processed and force applied with the feed chute pusher.

Do not overfill the feed chute before slicing. The pusher will not activate the unit if the chute is overfilled. A Max level graphic indicates the maximum fill level.

Adjustable slicer

1. Place the adjustable slicer onto the disc spindle in the processing bowl.
2. Prepare food as directed in the following food categories or recipes.
3. Pack food into the feed chute as directed in the following food categories. For smaller size food leave the large pusher in place and use the small pusher instead. The food should fit snugly so it is supported upright in the feed chute, but not so tight that it prevents the food from easily moving down the feed chute when guided by the food pusher.
4. Process using the START/PAUSE button whilst at same time, gently guiding the food down the feed chute using the food pusher. Never force the food down as this will damage the discs. Apply light pressure for soft foods such as tomatoes and bananas; medium pressure for firmer foods such as potatoes and apples; and firm pressure for hard foods such as Parmesan cheese and deli meats such as salami.
5. Repeat this process until all food has been sliced, shredded or grated.

WARNING:
ADJUSTABLE SLICING DISC BLADE IS SHARP, KEEP HANDS AWAY FROM THE BLADE.

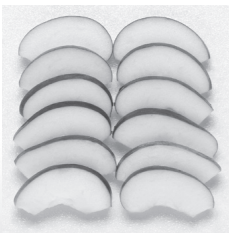
Round fruit and vegetables

Prepare fruit or vegetables by washing or peeling, and coring or seeding (if necessary). For small fruit and vegetables (e.g. kiwi fruit, roma tomatoes), trim one end so the food sits flat in the feed chute.
For large fruit and vegetables (e.g. apples), cut in half (if required) to fit in the feed chute. Pack into the feed chute with the adjustable slicing disc at the slot number required for the thickness.

Tomatoes in chute

Sliced tomatoes

Apples in chute

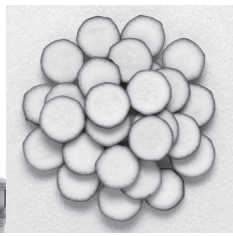


Sliced apples

Long fruit and vegetables

Prepare fruit or vegetables by washing or peeling. First cut the food to fit the length of the feed chute (no more than 9cm high if loading vertically, 14cm long if loading horizontally). If food fits without the need to cut, trim one end so that it sits flat in feed chute or the food should be able to lie on the side if you require a long thin slice of vegetable or fruit.
Pack food vertically or horizontally, into the feed chute with cut side facing disc.
The small feed chute can be used for long vegetables such as carrots and zucchini.

Zucchini in chute



Sliced zucchini

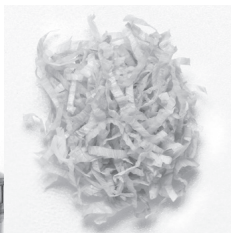
WARNING:
WHEN SLICING AND SHREDDING, ALWAYS USE THE FOOD PUSHER TO GUIDE FOOD DOWN THE FEED CHUTE. NEVER PUT YOUR FINGERS OR SPATULA INTO THE FEED CHUTE. ALWAYS WAIT FOR THE DISC TO STOP SPINNING BEFORE REMOVING THE LID.

Leafy vegetables

For cabbage, wash and shake off excess water. Cut into wedges to fit feed chute. For lettuce, separate leaves, wash and dry thoroughly, then roll up and pack vertically into feed chute. Slice or shred.

NOTE:
Slicing or shredding is not recommended for spinach. To process spinach, wash and dry thoroughly, tear into pieces and use chopping blade or quad blade.

Lettuce in chute

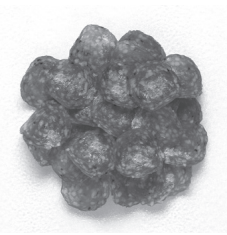


Sliced lettuce

Deli meats

Cut the meat to fit the length of the feed chute (no more than 14cm).
Pack into the feed chute with cut side facing disc.

Salami in chute



Sliced salami

Suet

Remove skin from suet and cut into pieces large enough to fit feed chute. Partially freeze until firm otherwise it will stick to the blades causing them to jam. Pack into the feed chute. Shred.

Chocolate

Break block of chocolate into pieces.
Chill until firm. Pack into the small feed chute. Shred.

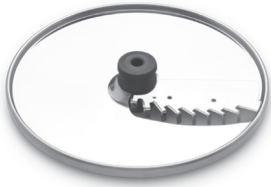
MINI-BOWL FUNCTION

The mini processing bowl can be positioned inside the main processing bowl and is used for processing small food quantities.
A mini processing blade is provided which fits inside the mini bowl and can be used for used for chopping, mixing and blending a variety of foods.
Do not place the mini processing blade into the main processing bowl. Main bowl processing attachments will not operate in the mini processing bowl.

JULIENNE DISC

The Julienne disc is positioned on the disc spindle in the main processing bowl and cuts food into long thin strips. Common items to be julienned include carrots, zucchini, potato and celery. For longer strips, use the large feed chute and lie the foods down horizontally. For shorter "match stick" size strips use the small feed chute and pusher.

LARGE CHIPPER



The chip cutting disc is positioned on the spindle in the main processing bowl and cuts food into long chunky lengths. This disc is used primarily for potatoes, however, a variety of foods can be used for this application. If using large potatoes, lie them down in feed chute for extra long strips.
For best results, position the pusher so that firm pressure is applied onto the food to be processed, before pressing the START/PAUSE button.

NOTE:
When processing with the chipping disc, the last piece of each food processed may become caught in the cutting blade. This is normal, however, the disc could become unbalanced. To reduce vibration we recommend the pusher is quickly removed from the feed chute after each piece of food is processed so the motor stops quickly. Insert the next piece of food and repeat the process.

With some foods it may be necessary to remove the lid. Remove the disc from the bowl, and clear the lodged food before proceeding.

FOOD PROCESSING AT A GLANCE

For more information about preparation of food and how to process, refer to basic processing techniques.
For specific recipes, refer to the recipe section.

NOTE:
The food processor is very powerful and recommended using pulse function where possible as to avoid over chopping or whipping.

FOOD	BLADE TYPE (DOUGH/ QUA D/MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/SHRED/ JULIENNE / WHISK)
Avocado	Quad or mini Use: Guacamole	2 - 5	
Asparagus (cooked)	Quad or mini Use: Asparagus Dip		
Beetroot		2 - 5	Shredding Use: Salad
Broccoli (cooked)	Quad Use: Broccoli Soup		
Cabbage		Thin 1-2 and med 2-3 Use: Accompaniment	Shredding Use: Salad
Carrot	Quad or mini Use: Vegetable Soup	0 - 5	Shredding Use: Salad
Cauliflower (cooked)	Quad or mini Use: Cauliflower Soup		
Celery	Quad or mini Use: Vegetable Soup	Thin 1-2 med 2-3 Use: Salad	
Chilli	Quad or mini Use: Seasoning		
Eggplant	Quad or mini Use: Accompaniment, soups	2 - 5 Use: Grilled eggplant	Shred or Julienne Use: Accompaniment to dishes
Garlic	Quad or mini Use: Seasoning		
Ginger	Quad or mini Use: Seasoning		
Herbs	Quad or mini Use: Seasoning pesto		
Leeks	Quad or mini Use: Cooked for soups	2-5 Use: Vegetable Soup	
Lettuce		2-4 Use: Salad	
Mushrooms (raw)	Quad or mini Use: Vegetable Soup	4-6 Use: Salad, vegetable soup, mushroom sauce, mushroom soup"	

FOOD	BLADE TYPE (DOUGH/ QUA D/MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/SHRED/ JULIENNE / WHISK)
Mushrooms (cooked)	Quad Use: Mushroom Soup	4-6 Use: Salad, vegetable soup, mushroom sauce, mushroom soup	
Onion	Quad or mini Use: Soups, Sauces	0-5 Use: Salad	
Parsnip	Quad or mini Use: Vegetable soup	2-5 Use: Vegetable lasagna	
Parsnip (cooked)	Quad Use: Accompaniment		
Peas (cooked)	Quad or mini Use: Accompaniment, baby food		
Potatoes		0.5 - 6 Use: Potato bake	Chip / Julienne / Shredder Use: Chips
Potatoes (cooked)	Quad or mini Use: Mash potato, Skordallia		
Pumpkin	Quad or mini Use: Pumpkin frittata	3-6 Use: Pumpkin sliced salad	Shredder - Coarse or fine Use: Salad
Pumpkin (cooked)	Quad or mini Use: Mash pumpkin, Pumpkin soup, pumpkin scones	3-6 Use: Pumpkin sliced salad	
Spinach	Quad or mini Use: Accompaniment		
Spinach (cooked)	Quad or mini Use: Creamed spinach		
Swede	Quad or mini Use: Vegetable Soup, creamed swede		
Tomatoes	Quad or mini Use: Salsa	2-5 Use: sandwich filling, Tomato Bocconcini Salad, tomato relish	
Zucchini		3-6 Use: Accompaniment, zucchini slice, gratin	Shredder - Coarse or fine Use: Salad, Frittata
Apple	Quad or mini Use: Apple sauce	2-5 Use: Apple galette	
Apple (cooked)	Quad or mini Use: Baby food	4-6 Use: Fruit Salad	
Banana	Quad or mini Use: Dessert sauces		
Berries	Quad or mini Use: Fruit salad		
Citrus	Fruit Quad or mini Use: Fruit mince		

FOOD	BLADE TYPE (DOUGH/ QUAD/MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/SHRED/ JULIENNE/WHISK)
Citrus Peel	Quad or mini Use: Fruit mince		
Dried Fruit	Quad or mini Use: Fruit salad, dessert sauce		
Kiwi fruit	Quad or mini Use: Fruit salad, dessert sauce	4-6 Use: Dessert decoration	
Mango	Quad or mini Use: Fruit salad, dessert sauce		
Melon (Honeydew/ rockmelon)	Quad or mini Use: Fruit salad		
Pear	Quad or mini Use: Fruit salad	4-6 Use: Pear pie	
Pear (cooked)	Quad or mini Use: Baby food		
Pineapple	Quad or mini Use: Fruit salad		
Stone Fruit (Apricot, nectarine, peach, plum)	Quad or mini Use: Fruit salad, dessert sauce		
Strawberries	Quad or mini Use: Fruit salad, dessert sauce		
Batters	Dough Use: Cakes, crepes		Whisk Use: cakes, muffins, crepes
Breadcrumbs	Quad or mini Use: Coatings, breadcrumb stuffing		
Cheese			Shredder - Coarse or fine Use: Grated cheese for pizza
Chocolate	Quad or mini Use: Chocolate Ganache		Shredder - Coarse or Fine Use: Dessert decoration
Cream Cheese	Quad or mini Use: Dips, cheese cake		
Doughs	Dough Use: Pastry, scones, bread		
Egg Whites use pulse function			Whisk Use: Egg foams (not recommended for meringue, pavlova)
Eggs (hard boiled)	Quad or mini Use: Sandwich filling	2-5 Use: sandwich filling	
Eggs (whole or yolks) use pulse function			Whisk Use: Mayonnaise

FOOD	BLADE TYPE (DOUGH/ QUAD/MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/SHRED/JULIENNE/ WHISK)
Cream use pulse function			Whisk Use: recommended pulse function to avoid over whipping
Milkshakes and smoothies	Quad Use: recommend using pulse function		
Meat (raw) use pulse function	Quad Use: Mince meatloaf, burgers		
Meat (cooked) use pulse function	Quad Use: Sandwich fillings, pate, baby food		
Meat (deli)		1-6 Use: Sandwiches, antipasto, pizza toppings	

PROCESSING TIPS

- Do not fill the bowl above the liquid max level for wet ingredients. Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Note that there is a MAX THICK LIQUID and MAX THIN LIQUID markings on the processing bowl. Thick liquid is soup and sauces (such as a tomato base puree). Thin liquid is water base stocks, milkshakes etc.
- To avoid over-processing when coarsely chopping food, frequently check consistency. It is also recommended to use the pulse function to avoid over-processing food. Use the spatula to scrape down the sides of bowl to ensure an even texture.
- If chopping fruit to add to cake batter, process before making batter, adding a little flour from quantity recommended in recipe to prevent fruit sticking to blades.
- When crumbing bread for stuffing, use stale bread as fresh bread sticks to blades.
- Add liquid to pureed foods after processing.
- Use the small feed chute when adding liquid to processed mixtures.
- Peanut butter made in the food processor will separate on standing. Stir just before use.
- When processing a variety of ingredients, it is not necessary to remove them after each addition, unless they exceed the MAX level marking.
- When mixing dry and wet ingredients, the mixture will process more evenly if the wet ingredients are placed in the bowl preceding the dry ingredients.
- Egg white foams used for aerating mixtures such as fruit sorbet, work successfully. A minimum of 6 egg whites successfully using a minimum of 6 egg whites. It is recommended to use the whisk disc and pulse function to maximise the effect.
- Beating egg whites for pavlova or meringue requires lengthy beating to dissolve the sugar and entrap the air. It is recommended to use the whisking disc for best results.
- Before slicing and shredding, trim the food to fit the feed chute. Do not overfill beyond the level indicated.
- Before slicing and shredding softer structured foods (such as meat), partially freeze until just firm.

CARE, CLEANING & STORAGE

CARE AND CLEANING

When finished processing, switch the food processor off at the power outlet and unplug the power cord.

Motor base

Wipe the motor base with a clean, damp cloth after each use. Dry thoroughly with a soft, clean cloth.

Processing bowl, lid and food pusher

Hand wash in hot, soapy water using a mild detergent. Do not use a scourer or abrasive cleaners as they will scratch the plastic surface. The plastic parts may occasionally be washed in the dishwasher (top shelf only). It is not recommended on a regular basis, as prolonged exposure to hot water temperatures and harsh detergents will damage and shorten the life of the plastic.

NOTE:
Do not place food pusher in the dishwasher as the heat may deform it.

Processing QUAD® blade, dough blade and discs

Hand wash the bowl and lid. Use the cleaning brush accessory to scrub stubborn foods off the blades and discs. The handle end of the brush is designed for scraping. To avoid accidental cuts, do not leave quad blade or discs to soak in sudsy water. The quad blade, dough blade, discs and spindle can also be washed in the dishwasher (top shelf only).

NOTE:
The quad blade cover can be assembled onto the quad blade while it is placed in the dishwasher for added safety.

Food stains and odours

Foods such as carrot may leave a stain on plastic parts whilst other foods such as garlic may leave a strong odour. To remove either, soak the parts for 5 minutes in 2 litres of water with $^1/_2$ cup lemon juice added. Rinse and wash as normal.

STORAGE

- Ensure the food processor is switched off and unplugged at the power outlet.
- Ensure all parts of the food processor are clean and dry.
- Carefully grasp the quad blade using the spindle. The quad blade and mini processing blade, should be stored in the storage box when not in use. It is good practise to store the quad blade inside its cover and then inside the storage box. The mini processing bowl can be stored inside the main processing bowl when not in use.
- Place the lid on top of the processing bowl but DO NOT turn clockwise to the locked position.
- Place the food pusher, with the measuring cup inserted, into position in the feed chute.
- It is advisable not to store the food processor with the processing bowl or lid locked onto the processing bowl as unnecessary strain will be placed on the operating and safety switches on the processing bowl and the motor base.
- Place the discs in the storage container and store in a safe place out of the reach of children to avoid accidental cuts. It is not recommended to store the discs in a drawer with other utensils.

NOTE:
The large chipper disc must be placed in the back slot in the storage container.

NOTE:
The tools storage container can stand upright on its back to save cupboard space. Make sure it is fully snapped close.

- Store your food processor upright on the kitchen bench or in an easily accessible cupboard.
- Do not place or store anything on top of the food processor.

WARNING:
THE QUAD, MINI AND ADJUSTABLE PROCESSING BLADES AND DISCS ARE EXTREMELY SHARP, HANDLE WITH CARE AT ALL TIMES.
NEVER IMMERSE THE MOTOR BASE, POWER CORD OR POWER PLUG IN WATER OR ANY OTHER LIQUID.
NEVER STORE YOUR FOOD PROCESSOR WITH THE BOWL FIXED AND LID LOCKED INTO POSITION. DOING SO WILL CAUSE UNNECESSARY STRAIN ON THE AUTO OPERATING SWITCH ON THE HANDLE OF THE PROCESSING BOWL AND THE AUTOMATIC SAFETY SWITCH ON THE MOTOR BASE.
DO NOT PUT ANY PART OF THE FOOD PROCESSOR IN THE MICROWAVE OVEN.

TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Food is unevenly processed	• Ingredients should be cut evenly into 2.5cm (1 inch) pieces before processing. • Ingredients should be processed in batches to avoid overloading.
Slices are slanted or uneven.	• Load food in feed chute. Place pusher onto food and apply pressure. Then press start.
Food falls over in the feed chute	• The large feed chute must be packed full for best results. If processing smaller quantities, use the small feed chute.
Chipper disk	• Always clear any blocked potato from the chipper disc before processing more potatoes.
Some food remains on the disc after processing	• It is normal for small pieces to remain after processing.
Motor slows down when mixing dough	• Amount of dough may exceed maximum capacity. Remove half and process in two batches. • Dough may be too wet (see next page). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time until the motor speeds up. Process until dough cleans the side of the processing bowl.
Motor slow to start with the Quad blade	• The amount of meat may have exceed the maximum capacity. Remove the meat and process in two batches. • Note that for best results trim the meat of fat before processing.
The motor does not start	• There is a safety interlock switch to prevent the motor from starting if it is not properly assembled. Make sure the processing bowl, lid and the pusher are securely locked into position. • If you are slicing or shredding and the above solution does not work, make sure that the food contents in the feed chute are cut below the maximum fill line so that the activation rod can engage the motor. • If the motor still will not start, check the power cord and power outlet.

PROBLEM	EASY SOLUTION
The food processor shuts off during operation	• The lid may have become unlocked; check to make sure it is securely in position. • If the motor overloads, the 'OVERLOAD' icon in the LCD will start to flash. Switch off by pressing the POWER/OFF button and unplug the power cord. Allow the food processor to cool for 20-30 minutes before resuming.
The motor slowed down during operation.	• This is normal as some heavier loads (e.g. slicing/shredding cheese) may require the motor to work harder. Reposition the food in the feed chute and continue processing. • The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.
The food processor vibrates/moves during processing	• Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded. • This is normal as some heavier loads (e.g. slicing/shredding cheese) may require the motor to work harder.
Dough doesn't fully incorporate ingredients	• When kneading dough, always start the food processor before adding liquid. Add liquid in a slow, steady stream, allowing the dry ingredients to absorb it. If too much liquid is added, wait until ingredients in the processing bowl have mixed, then add remaining liquid slowly (do not turn off the machine). Pour liquid onto the dough as it passes under the feed chute opening; do not pour liquid directly onto the bottom of the processing bowl.
Dough feels tough after kneading	• Divide dough into 2 or 3 pieces and redistribute evenly in processing bowl. Process 10 seconds or until uniformly soft and pliable.
Dough is too dry	• While machine is running, add water through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.
Dough is too wet	• While machine is running, add flour through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES

The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.

CE This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

Recipes

CONTENTS

R3 Recipes

RECIPES

HUMMUS

Makes approximately 1 1/2 cups

INGREDIENTS
425g can chick peas, well drained
2 cloves garlic, peeled
2 tablespoons toasted sesame seeds
2 tablespoons cream
2 tablespoons lemon juice
1 tablespoon peanut butter
1 teaspoon cumin

METHOD
1. Assemble food processor using quad blade.
2. Place all ingredients into processing bowl. Process until smooth.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve chilled with slices of Lebanese bread.

BABA GHANOUSH

Makes approximately 1 1/2 cups

INGREDIENTS
500g eggplant, peeled and roughly chopped
1 teaspoon peanut butter
1/3 cup yoghurt
2 cloves garlic, peeled
1/2 cup fresh coriander leaves
1 teaspoon cumin
1/2 teaspoon sesame oil
1 tablespoon lemon juice

METHOD
1. Place eggplant into a baking dish in a single layer. Bake in a preheated oven at 200°C for 30-40 minutes or until tender. Remove from oven, cool.
2. Assemble food processor using quad blade.
3. Place eggplant and remaining ingredients into processing bowl. Process until smooth.
4. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve with slices of Lebanese bread.

GUACAMOLE

Makes approximately 4 cups

INGREDIENTS
3 large avocados, peeled and stone removed
1 Spanish onion, peeled and quartered
2 tablespoons lime or lemon juice
1 tablespoon sweet Thai chilli sauce
300ml sour cream
1/2 cup fresh coriander leaves, optional

METHOD
1. Assemble food processor using quad blade.
2. Place all ingredients into processing bowl. Process until smooth.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve with vegetable crudités or corn chips.

CREAM Y SALSA DIP

Makes approximately 2 cups

INGREDIENTS
250g cream cheese, cubed and softened
375g jar chunky Mexican salsa

METHOD
1. Assemble food processor using quad blade.
2. Place both ingredients into processing bowl. Process until well mixed.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve with vegetable crudités, biscuit crackers or corn chips.

ANTIPASTO

Makes 4-6 serves

INGREDIENTS
2 bocconcini cheeses
125g Parmesan cheese
250g salami
2 firm Roma tomatoes
1 firm pear
Olives
Marinated artichokes
Marinated char-grilled vegetables (capsicum, zucchini, eggplant)
Basil leaves
Olive oil
Balsamic vinegar

METHOD

1. Place bocconcini cheeses into freezer until just firm (approximately 30 minutes).
2. Assemble food processor using the slicing disc.
3. Slice Parmesan cheese then remove from the processing bowl and set aside.
4. Slice salami then remove from the processing bowl and set aside.
5. Slice tomatoes then remove from the processing bowl and set aside.
6. Slice bocconcini cheeses then remove from the processing bowl and set aside.
7. Just before serving peel, quarter and core the pear then slice. (Pear will discolour if prepared too far in advance).
8. Place olives, artichokes and char-grilled vegetables into the centre of a large serving platter. Arrange alternate slices of bocconcini, tomato and basil leaves on the platter then drizzle with olive oil and sprinkle with balsamic vinegar. Pile salami and arrange pear slices onto the platter and sprinkle with sliced parmesan cheese.

NOTE:
To achieve even slicing refer to the Food processing table at a glance.

SWISS CHEESE GNOCCHI

Makes 4 serves

INGREDIENTS
500g potatoes, peeled and quartered
8 cups/2 litres chicken stock
1 1/2 cups/225g plain flour
1/2 cup/75g plain flour, extra
1/4 teaspoon cayenne pepper

CHEESE SAUCE:

INGREDIENTS
125g Swiss cheese
90g Parmesan cheese
300ml cream
1/2 cup sour cream
2 tablespoons snipped chives
1/2 cup/125ml white wine
Freshly ground black pepper

METHOD

1. Cook potatoes in chicken stock until tender. Drain well and cool.
2. Assemble food processor using quad blade.
3. Place potatoes into processing bowl. Process until smooth. Add flour gradually through the feed chute, processing to form a dough ball. Remove dough from processing bowl and knead lightly on a lightly flour dusted surface until a smooth dough is formed.
4. Divide the dough into four portions and roll each portion into a cylinder shape that is about 2.5cm thick. Cut into 2cm lengths to form gnocchi pieces. Press each gnocchi piece with a floured fork to flatten slightly.
5. Bring a large saucepan of water to the boil. When boiling rapidly, drop in the gnocchi, then reduce the heat and simmer until the gnocchi rise to the surface, approximately 2-3 minutes. Use a slotted spoon to lift the gnocchi out of the water and drain. Place into a serving dish and keep warm while making the Cheese Sauce.

6. To make the Cheese Sauce: Assemble food processor using fine shredding disc and shred the Swiss cheese. Also using the fine shredding disc and grate the Parmesan cheese. Combine all sauce ingredients in a saucepan. Stir constantly over a medium heat until cheese has melted and sauce has thickened.
7. Pour Cheese Sauce over gnocchi and serve immediately.

Serve Swiss Cheese Gnocchi as a entrée or light meal.

MIXED VEGETABLE FRITTATA

Makes 4-6 serves

INGREDIENTS

2 medium potatoes, peeled
400g kumera, peeled
400 pumpkin, peeled
2 medium carrots, peeled and trimmed
1 leek, trimmed and cleaned
3 zucchinis, trimmed
150g Swiss cheese
1/2 cup/75g self-raising flour
Freshly ground black pepper, optional
3 × 60g eggs, lightly beaten
3/2 cup/190ml milk

METHOD

1. Assemble food processor using the coarse shredding disc.
2. Cut potatoes, kumera and pumpkin to fit easily into the feed chute.
3. Shred potatoes, kumera, pumpkin, carrots, leek and zucchinis, remove from processing bowl and place into a large mixing bowl. Shred Swiss cheese.
4. Combine Swiss cheese and flour with the shredded vegetables and season if desired.
5. Combine the eggs and milk then stir into the vegetable mixture. Pour mixture into a lightly greased oven proof dish and bake in a preheated oven at 220°C for 20-30 minutes or until golden brown and set.

Serve Mixed Vegetable Frittata with a salad, as an entrée or light meal.

PUMPKIN SOUP

Makes approximately 1½ litres

INGREDIENTS

1 leek, trimmed and cleaned
2cm piece fresh ginger, peeled
1 tablespoon butter or oil
1 teaspoon ground cumin
500g pumpkin, peeled and cubed
1 medium potato, peeled and cubed
3 cups/750ml chicken stock
1 1/3 cups sour cream, for garnish
Chopped garlic chives, for garnish

METHOD

1. Assemble food processor using the adjustable slicing disc and slice the leek and ginger.
2. Heat butter in a large saucepan, add sliced leek and ginger, sauté until tender, stir in cumin. Add pumpkin, potato and chicken stock, cover and cook until tender. Remove from heat and allow to cool.
3. Reassemble food processor using the quad blade.
4. Place half of the cooled ingredients into processing bowl. Process until smooth and remove. Repeat with remaining ingredients. Reheat soup before serving.

Serve Pumpkin Soup hot, garnished with 1 tablespoon sour cream and a sprinkle of chives.

NOTE:
When making soups always allow the hot ingredients to cool for approx. 30 minutes.

PEA AND HAM SOUP

Makes approximately 2 litres

INGREDIENTS

500g packet green split peas
1 onion, peeled and quartered
2 carrots, peeled, trimmed and sliced
1 parsnip, peeled
1 tablespoon olive oil
1 ham bone (approximately 1kg)
8 cups/2 litres water

METHOD

1. Soak peas in cold water overnight according to packet directions, then drain.
2. Assemble food processor using the adjustable slicing disc and slice the onion, carrots and parsnip.
3. Heat oil in a large saucepan, add sliced onion, carrots and parsnip and cook until golden. Add peas, ham bone and water. Cover, bring to the boil then simmer for 2 hours, stirring occasionally.
4. Allow ingredients to cool for approximately 30 minutes. Lift ham bone out of saucepan and remove meat from the bone. Chop ham meat and reserve, discard bone.
5. Reassemble food processor using the quad blade.
6. Place half of the cooled ingredients in the saucepan into processing bowl. Process until smooth and remove. Repeat with remaining ingredients.
7. Transfer processed mixture back into saucepan with ham meat and reheat before serving.

Serve hot with crusty bread rolls.

NOTE:
When processing soup do not exceed the MAX liquid level on the side of the processing bowl.

LEEK AND POTATO SOUP

Makes approximately 2 litres

INGREDIENTS

2 leeks, trimmed and washed
2 tablespoons/40g butter
2 cloves garlic, peeled and crushed
750g potatoes, peeled and roughly chopped
1 cup/250ml chicken stock
1 cup sour cream
Salt and pepper, optional
Chopped chives, for garnish

METHOD

1. Assemble food processor using the adjustable slicing disc and slice the leeks.
2. Heat butter in a large saucepan, add leeks and garlic and sauté for 3-4 minutes until softened. Add potatoes and stock. Cover, bring to the boil then simmer until potatoes are soft. Cool slightly.
3. Reassemble food processor using the quad blade.
4. Place half of the cooled ingredients into the processing bowl. Process until smooth and remove. Repeat with remaining ingredients.
5. Transfer processed mixture back into saucepan, stir in sour cream, season to taste and reheat gently before serving.

Serve hot garnished with chives.

TANGY TOMATO SOUP

Makes approximately 1 1/2 litres

INGREDIENTS

1kg Roma tomatoes, halved
2 Spanish onions, peeled and quartered
2 cloves garlic, peeled
1/2 cup basil leaves
2 small red chillies, trimmed, seeds removed
2 tablespoons olive oil
2 cups/500ml chicken stock
2 tablespoons Balsamic vinegar
1/2 cup sour cream
Salt and pepper, optional
Basil leaves, for garnish

METHOD

1. Assemble food processor using the quad blade.
2. Place tomatoes, onions, garlic basil leaves and chillies into processing bowl. Process using the Pulse button in short bursts until ingredients are chopped.
3. Heat oil in a large saucepan, add chopped ingredients and sauté for 2-3 minutes stirring constantly. Add chicken stock and vinegar. Cover, bring to the boil then simmer uncovered for 30 minutes. Cool slightly.
4. Place half of the cooled ingredients into the processing bowl. Process until smooth and remove. Repeat with remaining ingredients.
5. Transfer processed mixture back into saucepan, stir in sour cream, season to taste and reheat gently before serving.

Serve hot garnished with basil leaves.

VEGETABLE SOUP

Makes approximately 2 1/2 litres

INGREDIENTS

1 Spanish onion, peeled and quartered
4 sticks celery, trimmed and sliced
4 carrots, trimmed, peeled and sliced
2 parsnips, trimmed, peeled and sliced
3 tablespoons/60g butter
2 tablespoons olive oil
3/4 cup lentils and barley soup mix
8 cups/2 litres chicken stock
440g can peeled tomatoes, chopped
Salt and pepper, optional
Chopped parsley, for garnish

METHOD

1. Assemble food processor using the quad blade.
2. Place onion, celery, carrots and parsnip into the processing bowl and process using the Pulse button in short bursts until the vegetables are roughly chopped.
3. Heat butter and oil in a large saucepan, add chopped vegetables and sauté for 3-4 minutes. Add stock and tomatoes. Cover, bring to the boil then simmer until vegetables are tender. Season to taste.

Serve hot garnished with parsley.

SMOKED FISH TERRINE

Makes 4-6 serves

INGREDIENTS

500g smoked fish
2 bay leaves
2 teaspoons peppercorns
3 slices lemon
1 Spanish onion, peeled and quartered
1 piece lemon peel, roughly chopped
1 small red chilli, seeded
1/2 cup parsley sprigs
2 tablespoons toasted pinenuts
4 × 60g eggs
4 tablespoons/80g butter, melted
1 teaspoon curry paste
1 teaspoon ground cumin
1 cup sour cream
3 cups cooked long-grain rice

METHOD

1. Place fish, bay leaves, peppercorns and lemon slices into a shallow pan with sufficient cold water to cover the fish. Cover, bring to the boil then simmer for 8-10 minutes or until fish flakes easily. Remove fish and drain. Discard water, bay leaves, peppercorns and lemon slices.
2. Assemble food processor using the quad blade.
3. Remove any bones from the fish and discard.
4. Place onion, lemon peel, chilli, parley and pinenuts into the processing bowl. Process until finely chopped. Add eggs, butter, curry paste, cumin, sour cream, rice and fish. Process until combined.
5. Spoon mixture into a greased and lined loaf tin or terrine dish. Place terrine dish into a baking dish, pour sufficient water into the baking dish to come half-way up the side of the terrine dish and bake in a preheated oven at 180°C for 30-40 minutes or until golden brown and set. Remove from oven, cool and chill.

Serve chilled slices of Smoked Fish Terrine with salad.

THAI FISH CAKES

Makes 24 serves

INGREDIENTS

8 green beans
1 small onion, peeled and quartered
2 cloves garlic, peeled
2 thick slices peeled ginger
2 red chillies, trimmed
2cm piece fresh lemon grass
6 Kaffir lime leaves, crushed
1/4 bunch coriander, roughly chopped
350g white boneless fish fillets, cubed
1 × 60g egg
2 tablespoons water
1 tablespoon fish sauce
Oil, for shallow frying

CUCUMBER SAUCE:

INGREDIENTS

1/3 cup warmed honey
1 tablespoon lime juice
1 tablespoon finely chopped cucumber

METHOD

1. Assemble food processor using adjustable slicing disc.
2. Pack beans into feed chute vertically and slice. Remove beans from processing bowl.
3. Reassemble food processor using quad blade. Place onion, garlic, ginger, chillies, lemongrass, lime leaves and coriander into processing bowl. Process to a paste. Add fish, egg, water and fish sauce and process using Pulse button in short bursts until mixture is smooth.
4. Remove mixture from processing bowl and stir in sliced beans. Shape mixture into 24 fish cakes.
5. Heat a little oil in a large frypan and cook fish cakes on a medium heat for 5 minutes on each side or until cooked through and golden brown.
6. Combine ingredients for Cucumber Sauce.

Serve hot Thai Fish Cakes with Cucumber Sauce.

PEANUT SATAY MEATBALLS

Makes 30 serves

INGREDIENTS

3 slices stale bread, crust removed
500g chicken or pork fillet, cubed
1 onion, peeled and quartered
1/2 cup shelled peanuts
2 cloves garlic, peeled
1 bunch coriander, roughly chopped
1 × 60g egg
Corn flour, for coating
Peanut oil, for shallow frying
Peanut Satay Sauce (see page 54)

METHOD

1. Assemble the food processor using the quad blade.
2. Process bread slices until soft breadcrumbs form. Remove breadcrumbs from processing bowl and set aside.
3. Place meat, onion, peanuts, garlic and coriander into the processing bowl. Process using the Pulse button in short bursts until ingredients are finely minced.
4. With the motor running, add egg through the feed chute and use the Pulse button in short burst until egg is mixed through.
5. Add breadcrumbs and process using Pulse button until mixture is just combined. Roll tablespoonsful of the mixture into balls, then coat in cornflour.
6. Heat a little oil in a large frypan and cook meatballs on a medium heat for 20 minutes, turning occasionally, until cooked and golden brown.

Serve hot with steamed rice and Peanut Satay Sauce

CRISPY BATTER FOR FISH

Makes sufficient batter to coat 1kg fish fillets

INGREDIENTS

1 × 60g egg
¾ cup/190ml water
¾ cup/190ml milk
2 tablespoons vinegar
1 1/2 cups/225g plain flour
1/2 cup/75g self-raising flour
Pinch of salt

METHOD

1. Assemble food processor using the quad blade.
2. Place ingredients in above order into the processing bowl. Process until smooth. Allow to stand for 15 minutes before using to coat fish for deep frying.

SAUSAGE ROLLS

Makes 48 serves

INGREDIENTS

1 carrots, peeled
1 small granny smith apples, peeled
1 onion, peeled
6 slices bread
1 tablespoon mixed fresh herbs – thyme, parsley,
1 1/2 tablespoons relish or tomato/bbq sauce
500g sausage mince
4 slices puff pastry, thawed
1 egg, lightly whisked

METHOD

1. Assemble food processor using the coarse shredding disc.
2. Shred carrots, apples and onion. Remove mixture from processing bowl and set aside.
3. Assemble food processor using the quad blade.
4. Process bread for 10 seconds or until bread crumbs are finely processed. Remove quad blade stir through carrot mixture and remaining ingredients.
5. Slice a pastry sheet in half lengthways and then evenly spread sausage mixture lengthways in the centre of each piece of cut pastry.
6. Brush egg wash down the middle cutside edge of each pastry sheet.
7. Roll the outside edge of the pastry over and seal the sides.
8. Brush tops with egg wash and sprinkle with sesame or fennel seeds.
9. Score in half and then each half into thirds.
10. Bake in oven for 25-30 minutes or until cooked and golden brown.
11. Remove from oven and all to cool on wire racks.

CHILLI CON CARNE

Makes 4 serves

INGREDIENTS

150g rindless bacon, roughly chopped
1 large Spanish onion, peeled and quartered
2 cloves garlic, peeled
2 red chilles, trimmed and deseeded
1 tablespoon oil
750g topside steak, cubed
440g can red kidney beans, drained
440g can chopped tomatoes
1 red capsicum, seeded and roughly chopped
1 teaspoon dried tarragon
1/3 cup tomato sauce
1 teaspoon freshly ground black pepper
2 cups/500ml red wine

METHOD

1. Assemble food processor using quad blade.
2. Place bacon, onion, garlic and chilli into the processing bowl. Process using pulse.
3. Heat oil in a large frypan, add chopped ingredients and cook over medium heat until well browned.
4. Place steak into the processing bowl and process until minced. Add minced steak to frypan, and stir constantly with other ingredients until well browned. Stir in remaining ingredients, cover bring to the boil then simmer until sauce thickens.

Serve with jacket potatoes and salad.

BEEF BURGERS

Makes 4 serves

INGREDIENTS

750g topside steak, cubed
1 onion, peeled and quartered
1 clove garlic, peeled
4 sprigs parsley
4 slices bread, crust removed
2 tablespoons seeded mustard
1/4 cup tomato sauce
2 × 60g eggs
1/3 teaspoon dried oregano
1 teaspoon black pepper
1/4 teaspoon salt
Oil, for shallow frying

METHOD

1. Assemble food processor using quad blade.
2. Place all ingredients except for the oil into the processing bowl. Process, using the Pulse button on short bursts, until the ingredients are minced and combined. Remove mixture and shape into 4 thick burgers.
3. Heat a little oil in a frypan, add burgers and cook for approximately 5 minutes on each side.

Serve hot on toasted burger buns with lettuce leaves, sliced tomato and beetroot.

HERBED BREA D STUFFING

Makes 16 serves

INGREDIENTS

125g button mushrooms
1 Spanish onion, peeled and quartered
2 sticks celery, roughly chopped
100g pistachio nuts, shelled
4 sprigs parsley
125g rindless bacon, roughly chopped
75g leg ham, roughly chopped
4 slices bread, torn in pieces
100g butter, melted
2 × 60g eggs
1/4 teaspoon salt
Freshly ground black pepper

METHOD

1. Assemble food processor using the quad blade.
2. Place mushrooms, onion, celery, nuts, parsley, bacon and ham in the processing bowl. Process until chopped. Add bread, butter, eggs, salt and pepper. Process until combined.

Use as a stuffing for roast chicken or pork.

SKORDALIA

Makes 4 serves

INGREDIENTS

3 large potatoes, peeled and quartered
4 cloves garlic, peeled and crushed
1 tablespoon/20g butter
1 tablespoon milk
Salt and pepper, optional

METHOD

1. Cook potatoes until soft. Drain well.
2. Assemble food processor using the quad blade.
3. Place potatoes, garlic, butter and milk into the processing bowl. Process until smooth. Season to taste.

Serve as an accompaniment.

POTATO GRATIN

Makes 4-6 serves

INGREDIENTS

100g Cheddar cheese, grated
2 cloves garlic, peeled
700g baby new potatoes
1 small Spanish onion, peeled
3 tablespoons/60g butter, diced
300ml cream
1 cup/250ml milk
1 cup dried breadcrumbs

METHOD

1. Assemble the food processor using the fine shredding disc and shred the cheese. Remove cheese from processing bowl.
2. Press garlic cloves flat with a knife to release juices. Rub crushed garlic over the base of a lightly greased oven proof dish.
3. Reassemble the food processor using the adjustable slicing disc and slice the potatoes and onion.
4. Arrange sliced potatoes and onion in alternate layers in the prepared dish. Scatter diced butter over the top.
5. Combine shredded cheese, cream and milk. Pour over potatoes and onion. Sprinkle with bread crumbs.
6. Bake in a preheated oven at 210°C for 40-45 minutes or until cooked and golden brown.

CREAMED SPINACH

Makes 4 serves

INGREDIENTS

1 bunch spinach leaves, torn into pieces
1/4 cup light sour cream
1/4 teaspoon ground nutmeg
Salt and pepper, optional

METHOD

1. Steam spinach leaves until just softened. Drain well.
2. Assemble food processor using the quad blade.
3. Place spinach, sour cream and nutmeg into the processing bowl. Process until smooth. Season to taste.

Serve as an accompaniment.

GREEK SALAD

Makes 4 serves

INGREDIENTS

3 Lebanese cucumbers
1 Spanish onion, peeled and quartered
8 Roma tomatoes, quartered
125g Fetta cheese, drained and cubed
125g Kalamata olives
1 clove garlic, peeled and sliced
200g mixed lettuce leaves
1/2 cup/125ml French salad dressing
Freshly ground black pepper

METHOD

1. Assemble the food processor using the adjustable slicing disc.
2. Slice cucumbers and onions, then transfer to a large serving bowl and toss with remaining ingredients.

Serve chilled with crusty bread.

PASSIONFRUIT CURD

Makes 4 cups

Keeps for up to 1 month, unopened refrigerated.

INGREDIENTS

10 eggs
1 egg yolk
2 cups sugar
2 × 170g can passionfruit pulp
80g butter, melted

METHOD

1. Assemble food processor using the emulsifying disc.
2. Add eggs and process for 10 seconds.
3. Add sugar and process for a further 10 seconds, pour in passionfruit pulp and butter and process for a further 10 seconds or until well combined.
4. Transfer mixture to a medium sized nonstick saucepan and heat slowly, stirring regularly until mixture is thickened.
5. Place a glass bowl into the sink and fill sink with cold water until it reaches 1/2 way up the sides of the bowl.
6. Remove mixture from heat and pour into the glass bowl. Allow to chill for 5-10 minutes. Pour mixture into sterilised jars.

NOTE:
Do not boil the mixture as the eggs will curdle. If curdling occurs simply whisk in another egg yolk and re-heat.

APPLE, WALNUT AND GOATS CURD SALAD

Makes 4-6 serves

INGREDIENTS
3 Granny Smith apples, cored
1/2 bunch celery sticks, washed, trimmed
2 tablespoons lemon juice
100g walnuts, pan roasted
100g goat's curd

DRESSING:

INGREDIENTS
3 egg yolks
2 teaspoons seeded mustard
1/4 cup olive oil
2 tablespoons garlic chives
Salt and pepper, optional

METHOD

1. Assemble the food processor using the adjustable slicing disc.
2. Slice apples and celery thinly, then transfer to a large serving bowl and toss with lemon juice, walnuts and goats curd.

NOTE:
Replace apple with fennel and celery with oranges.

WALDORF SALAD

Makes 4-6 serves

INGREDIENTS
3 Granny Smith apples, quartered
1/2 bunch celery sticks, trimmed
2 tablespoons lemon juice
100g smoked walnuts

DRESSING:

INGREDIENTS
3 egg yolks
2 teaspoons seeded mustard
1/4 cup olive oil
2 tablespoons garlic chives
Salt and pepper, optional

METHOD

1. Assemble the food processor using the adjustable slicing disc.
2. Slice apples and celery, then transfer to a large serving bowl and toss with lemon juice and walnuts.
3. Reassemble the food processor using the quad blade.
4. For the dressing: place eggs yolks and mustard into the processing bowl. With the motor running, slowly add the oil through the feed chute processing until smooth and creamy. Add chives and process until just combined. Season to taste.
5. Fold dressing through tossed ingredients and serve chilled.

BEETROOT CARPACCIO WITH ORANGE AND AVOCADO

INGREDIENTS

Serves 2-4 people

4-5 beetroots, peeled
1/4 cup red wine vinegar
1/4 cup olive oil
1 orange, peeled, segmented
1 avocado, peeled, sliced
1/2 cup Chervil, washed
1 tablespoon thyme
1 pomegranate, seeds only, optional
Marinated fetta, to serve, optional

METHOD

1. Assemble food processor using the adjustable slicing disc
2. Slice beetroots thinly and place in a single layer onto a tray lined with baking paper. Pour red wine vinegar and oil evenly over the sliced beetroots, cover and set aside for 20 minutes.
3. Assemble the salad layer slices of beetroot, orange segments, avocado, chervil and thyme. Top with left pomegranate, fetta and drizzle with left over marinate.

COLESLAW

Makes 4-6 serves

INGREDIENTS

300g white cabbage, cut in wedges
300g purple cabbage, cut in wedges
2 carrots, peeled
1 Spanish onion, peeled and quartered
1 red capsicum, quartered
1 green capsicum, quartered
2 sticks celery
2 Granny Smith apples, quartered

DRESSING:

INGREDIENTS

1 cup mayonnaise
1/4 cup light sour cream
1 tablespoon seeded mustard

METHOD

1. Assemble the food processor using the coarse shredding disc.
2. Shred cabbages, carrots, onion and capsicum, then transfer to a large serving bowl.
3. Reassemble the food processor using the adjustable slicing disc and slice the celery and apples. Toss with shredded ingredients.
4. For the dressing: combine mayonnaise, sour cream and mustard.
5. Fold dressing through tossed ingredients and serve chilled.

MAYONNAISE

Makes approximately 2 cups

INGREDIENTS

3 egg yolks
2 teaspoons Dijon mustard
1 teaspoon seeded mustard
2 cloves garlic, peeled, optional
1 tablespoon white vinegar
1 1/2 cups/375ml olive oil

METHOD

1. Assemble the food processor using the quad blade.
2. Place egg yolks, mustard, garlic and vinegar into the processing bowl. With the motor running slowly add oil through the feed chute, processing until smooth and creamy.

Variations - add one of the following to the prepared mayonnaise:

For a rich, creamy mayonnaise, add 1/4 cup double cream.

For yoghurt mayonnaise, add 1/4 cup plain yoghurt For lemon mayonnaise, substitute vinegar with lemon juice and add 1 teaspoon grated lemon rind.

AIOLI

Makes approximately 2 cups

INGREDIENTS

1 whole bunch garlic
4 egg yolks
Juice of 1 lemon
2 teaspoons white vinegar
2 cups/500ml vegetable or olive oil
1 tablespoon thyme
Salt and pepper, to taste

METHOD

1. Assemble the food processor using the emulsifying blade.
2. Pre-heat oven to 200°C.
3. Slice the top off the garlic bulb and wrap in foil. Place onto an oven tray and roast for 30 minutes or until garlic is softened and fragrant.
4. Remove from the oven and allow to cool slightly. Squeeze garlic from the bulb.
5. Place egg yolks, lemon juice and vinegar into the processing bowl. With the motor running slowly add oil through the feed chute, processing until smooth and creamy. Add roasted garlic and thyme, season to taste.

QUICK BEARNAISE SAUCE

Makes approximately 4 cups

INGREDIENTS

4 × 60g eggs
1/4 cup tarragon or herbed vinegar
250g butter

METHOD

1. Assemble the food processor using the quad blade.
2. Place eggs into the processing bowl.
3. Heat vinegar in a small saucepan until boiling. With the motor running slowly add the hot vinegar through the feed chute.
4. Melt the butter in a small saucepan until just bubbling, do not boil. With the motor running slowly add the butter through the feed chute and process until thick and creamy.

Serve Bernaise Sauce with roast beef or barbecued meats.

Variation – Hollandaise Sauce:

Substitute the vinegar with lemon juice.

PESTO

Makes approximately 2 cups

INGREDIENTS

125g Parmesan cheese
4 cups firmly packed basil leaves (approx. 2 bunches)
1 cup/125g pinenuts
4 cloves garlic, peeled
1/2 cup olive oil
1 tablespoon lemon juice

METHOD

1. Assemble the food processor using the fine grating disc.
2. Finely grate the Parmesan cheese and remove from processing bowl.
3. Reassemble the food processor using the quad blade.
4. Place basil, pinenuts, garlic and grated cheese into the processing bowl. With the motor running, slowly add oil and lemon juice through the feed chute until ingredients are finely chopped and just combined.

Serve Pesto tossed through hot pasta or with char-grilled meats.

PEANUT BUTTER

Makes approximately 1 cup

INGREDIENTS
2 cups/250g shelled peanuts

METHOD

1. Assemble the food processor using the quad blade.
2. Place peanuts into the processing bowl and process for approximately 1-2 minutes until mixture becomes smooth and forms into a ball.
3. Spoon peanut butter into a dry, sterilized jar and refrigerate. Store in the refrigerator for up to 2 weeks.

PEANUT SATA Y SAUCE

Makes approximately $1^1/_2$ cups

INGREDIENTS
$^1/_2$ cup peanut butter
$^1/_2$ cup coconut milk
$^1/_3$ cup lemon juice
2 teaspoons light soy sauce
2 teaspoons brown sugar

METHOD

1. Assemble the food processor using the quad blade.
2. Place all ingredients into the processing bowl and process until combined.
3. Transfer mixture to a small saucepan and heat gently. If desired, thin the sauce with a little water.

Serve Peanut Satay Sauce with chicken or pork kebabs.

CRUST Y BREA D ROLLS

Makes 6 bread rolls

INGREDIENTS
3cups/450g bread or baker's flour
2 teaspoons sugar
2 teaspoons instant active dry yeast
$1^1/_2$ teaspoons salt
1 tablespoon oil
260ml warm water

METHOD

1. Assemble food processor using the dough blade.
2. Place flour, sugar, yeast, salt and oil into the processing bowl. Process until oil is absorbed into flour.
3. With the motor running, slowly add the water through the feed chute. Process until dough forms into a ball. Do not over process.
4. Remove dough and knead on a lightly flour dusted surface. Transfer dough to a large, lightly greased bowl, cover and stand in a warm area until doubled in size, approximately 40 minutes.
5. Remove dough and knead on a lightly floured surface until smooth and elastic.

Cut dough into 6 equal pieces then knead each piece well and shape into a ball.

6. Place dough balls into a lightly greased 28cm × 18cm lamington pan. Cover and stand in a warm area until doubled in size, approximately 20 minutes.
7. Bake rolls in a preheated oven at 220°C for 15-20 minutes or until cooked and golden brown.
8. Place hot rolls onto a cooling rack. Serve warm.

PIZZA DOUGH

Makes 2 pizzas

INGREDIENTS
450g '00' Strong Flour
3 teaspoons yeast
3 teaspoons sugar
3 teaspoons salt
1 tablespoon olive
260ml lukewarm water

METHOD

1. Assemble food processor using the dough blade.
2. To make the dough, put the flour, yeast, sugar, salt and olive oil into the processing bowl, place the feed pusher in place and turn the food processor on to start processing. Remove the small feed chute and add water. Process for 1 minute or until dough comes together and forms a dough ball. Remove dough from bowl and place onto a lightly floured bench top.
3. Knead for about 5 minutes, if necessary, until the dough is smooth.
4. Put in a lightly oiled bowl, cover with cling wrap and leave in a warm place for about an hour until doubled in size, then knock dough back with one good punch. Divide dough evenly into 2 dough balls.
5. Roll dough ball evenly into a pizza round and place onto a baking tray and spread with your favourite topping.
6. Bake in pre-heated 220°C oven 200°C fan forced for 15 minutes or until golden brown and crisp.
7. Makes enough for 6 × 30 cm (12 inch) pizzas.

NOTE:
Double wrap dough balls in plastic wrap and freeze for up to 1 month. To de-frost, remove from freezer and place dough ball into microwave. De-frost on low for 30 seconds.

PIZZA TOPPING IDEAS

MARGARITA – PER PIZZA

INGREDIENTS
1 qty pizza dough
1/3 cup pizza sauce
3/4 cup mozzarella cheese
1 pkt cherry tomatoes, thinly sliced
1 bunch basil leaves
1 buffalo mozzarella cheese ball, torn into 6 pieces
2 tablespoons parmesan, grated

METHOD

1. Spread pizza evenly with pizza sauce, mozzarella and cherry tomatoes.
2. Bake in pre-heated 220°C oven 200°C fan forced for 15 minutes or until golden brown and crisp.
3. Remove from the oven and place basil leaves evenly around the pizza, top with mozzarella and sprinkle with parmesan.

GORGONZOLA, FIG & PANCETTA PIZZA – PER PIZZA

INGREDIENTS
1 qty pizza dough
1/3 cup pizza sauce
2 teaspoons parsley, chopped
1/2 cup mozzarella cheese, shredded
2 tomatoes tomato, thinly sliced
6-8 slices of pancetta or coppa

METHOD

1. Spread pizza evenly with pizza sauce, parsley, mozzarella, tomatoes and pancetta.

HAM AND MUSHROOM – PER PIZZA

INGREDIENTS

1 qty pizza dough (see page 55)
1/3 cup pizza sauce
1/4 cup mozzarella cheese, shredded
1/4 cup Fontina cheese, shredded
100g, ham, sliced
80g mushrooms, sautéed
2 cloves garlic, sliced
1 teaspoon parsley, chopped
Salt & pepper light sprinkle

METHOD

1. Spread pizza evenly with pizza sauce, mozzarella, fontina, ham, mushrooms, garlic and parsley. Season to taste.
2. Bake in pre-heated 220°C oven 200°C fan forced for 15 minutes or until golden brown and crisp.
3. Remove from the oven and place basil leaves evenly around the pizza, top with mozzarella and sprinkle with parmesan.

BACON, CHEESE AND BBQ SAUCE INVOLINTINI

Makes 6 -8

INGREDIENTS

1 qty pizza dough
6 × Rind less bacon rashers
1/2 cup BBQ sauce
3/4 cup pizza cheese
Pre-heat oven to 200°C°

METHOD

1. Divide pizza dough in half and roll out into a 0.5cm thick rectangle. Slice vertically into 10cm pieces. Spread each dough length evenly with BBQ sauce, a bacon rasher and cheese.
2. Roll to enclose the filling and place onto a baking tray.
3. Bake for 20-25 minutes or until golden brown and crisp.

APPLE TART

Makes 4-6 serves

INGREDIENTS

1 quantity Rich Sweet Shortcrust Pastry (see page 58)
1kg Golden Delicious apples, peeled and cored
2 tablespoons lemon juice
1/4 cup caster sugar
1/2 teaspoon ground cinnamon
1 tablespoon milk, for brushing
1 tablespoon caster sugar, extra

METHOD

1. Roll out half of the pastry to line a 20cm flan pan. Prick the base with a fork, cover and refrigerate for 10 minutes.
2. Assemble the food processor using the thick slicing disc and slice the apples.
3. Arrange apples over the prepared pastry base. Sprinkle with lemon juice, sugar and cinnamon.
4. Roll out remaining pastry sufficiently to cover the flan pan. Layer the pastry over the top of the filling then trim and crimp the edges of the pastry.
5. Brush top of pastry with a little milk and sprinkle with sugar. Make 2 slits in top of pastry with tip of a sharp knife.
6. Bake in a preheated oven at 200°C for 40 minutes or until pastry is crisp and golden.

Serve warm or cold, with whipped cream.

Variations

Apple and Sultana: In Step 3 add 1/2 cup sultanas.

Apple and Rhubarb: In Step 3 add 1/2 cup cooked rhubarb.

FRUIT MINCE PIES

Makes 36 serves

INGREDIENTS
200g beef suet, well chilled
2 small Granny Smith apples, peeled, cored and quartered
750g mixed dried fruit
1/4 cup slivered almonds
1/2 cup brown sugar
1/4 teaspoon mixed spice
2 teaspoons grated lemon zest
1/4 cup lemon juice
1/4 cup brandy
1 quantity Rice Sweet Shortcrust Pastry (see page 58)
1 egg white, lightly beaten, for brushing
1 tablespoon caster sugar, extra

METHOD

1. Assemble food processor using fine shredding disc.
2. Remove membrane from suet. Grate suet and apple. Remove from processing bowl and set aside.
3. Reassemble food processor using quad blade.
4. Place dried mixed fruit and almonds into processing bowl. Process using the pulse function. Add grated apples, suet, sugar, mixed spice, lemon zest, lemon juice and brandy. Process until minced to desired consistency.
5. Place minced mixture into a sterilised jar. If possible, refrigerate fruit mince for a minimum of 1 month before using to allow the flavour to mature and the mixture to become syrupy.
6. Roll out pastry on a lightly floured surface and cut into rounds to fit shallow patty pans and corresponding number of pastry tops.
7. Place 1 tablespoon of fruit mince mixture into each of the pie bases, cover with pastry tops, crimp the edges, brush lightly with egg white and lightly dust with caster sugar. Cut a cross in the top of each pie top with tip of a sharp knife.
8. Bake in a preheated oven at 200°C for 15-20 minutes or until cooked and golden.

Serve hot or cold.

NOTE:
If suet is not available substitute with chilled butter.

PEACH SORBET

Makes 6 serves

INGREDIENTS
1 cup white crystal sugar
2 cups/500ml water
250g fresh peaches, peeled, destined and quartered
6 egg whites
Mint leaves, for decoration

METHOD

1. Heat sugar and water in a small saucepan, stirring until dissolved. Set aside and cool.
2. Assemble the food processor using the quad blade.
3. Place peaches and cooled syrup into the processing bowl. Process until smooth. Transfer peach mixture to a shallow plastic dish, cover and freeze until just setting. Return partly frozen mixture to processing bowl and process. Repeat this 1-2 more times to beak down the large ice crystals. Cover and return mixture to the freezer.
4. Reassemble the food processor using a clean quad blade. Place egg whites into the clean processing bowl and process until foamy. Add the partly frozen mixture and mix into the foamed egg whites using the Pulse button until folded through. Return to shallow plastic dish, cover and freeze until just setting.

Serve scooped into dessert dishes and decorate with mint leaves.

RICH SWEET SHORTCRUST PASTRY

Makes 1 serve

INGREDIENTS

$2^1/_2$ cups/375g plain flour
180g chilled butter, diced
$^1/_2$ cup caster sugar
2 tablespoons lemon juice

METHOD

1. Assemble the food processor using the quad blade
2. Place flour and butter into the processing bowl. Process ingredients using the pulse function until combined.
3. With the motor running, slowly add sugar then the lemon juice through the feed chute until a dough ball forms. Do not over process. If mixture is too dry add a little water while processing.
4. Remove dough and knead briefly on a lightly flour dusted surface. Transfer dough to a freezer bag, seal and refrigerate until required.

ANZAC BISCUITS

Makes 50 serves

INGREDIENTS

125g butter
1 tablespoon golden syrup
2 tablespoons boiling water
2 teaspoons bicarbonate of soda
1 cup rolled oats
$^3/_4$ cup desiccated coconut
1 cup/150g plain flour
1 cup caster sugar
$^1/_4$ teaspoon salt

METHOD

1. Melt butter in a small saucepan. Stir in golden syrup, boiling water and bicarbonate of soda.
2. Assemble the food processor using the Dough blade. Place melted butter mixture into the processing bowl with flour, sugar and salt. Process until just combined.
3. Fold in the coconut and oats by hand using a spatula.
4. Place teaspoonsful of the mixture onto lightly greased biscuit trays allowing sufficient space in between for spreading during baking.
5. Bake in a preheated oven at 190°C for 10-12 minutes or until cooked. Remove trays from oven, carefully move biscuits slightly and allow to cool on the trays until crisp.
6. Place on a cooling rack to cool completely then store in an air-tight container.

PIKELETS

Makes 24-30 serves

INGREDIENTS
1 × 60g egg
1/2 cup milk
1 cup/150g self-raising flour
Pinch of salt
1 tablespoon caster sugar
1 tablespoon melted butter
Extra butter, for cooking

METHOD

1. Assemble the food processor using the quad blade.
2. Place egg, milk, flour, salt, sugar and melted butter into the processing bowl. Process until smooth.
3. Heat a little butter in a large frypan. Drop tablespoonsful of batter into the frypan allowing room for the batter to spread. Cook until bubbles appear. Turn and cook other side.
4. Serve hot or cold with butter and jam or golden syrup.

CHILLED LEMON CHEESECAKE WITH RASPBERRY PUREE

Makes 6 serves

INGREDIENTS
250g pkt plain sweet biscuits
125g butter, melted
250g cream cheese, cubed and softened
400g can sweetened condensed milk
1/2 cup/125ml cream
1 tablespoon grated lemon zest
1/3 cup lemon juice

RASPBERRY PUREE:

INGREDIENTS
1 punnet raspberries, for serving
1 tablespoon icing sugar, optional

METHOD

1. Assemble the food processor using the quad blade.
2. Break biscuits into quarters and place into processing bowl. Process until finely crushed. With the motor running, slowly add the melted butter through the feed chute. Process until combined.
3. Remove mixture from processing bowl and press over the base and threequarters up the side of a lightly greased 20cm spring-form pan. Cover and chill until firm.
4. Reassemble the food processor using clean quad blade.
5. Place cream cheese, condensed milk, cream, lemon zest and juice into clean processing bowl. Process until smooth. Do not over process.
6. Pour mixture into prepared biscuit crumb base, cover and refrigerate for at least 24 hours before serving.
7. Reassemble the food processor using clean quad blade. Place raspberries into clean processing bowl. Process until pureed. If desired sweeten raspberry puree with icing sugar.

Serve Lemon Cheesecake with whipped cream and drizzled with Raspberry Puree.

NOTE:
Allow cream cheese to soften at room temperature.

SHORTBREAD

Makes 24 serves

INGREDIENTS

2 1/4 cups/337g plain flour
1/4 cup corn flour
1/2 teaspoon baking powder
1/2 cup caster sugar
250g butter, softened and cubed
1/4 cup crystal sugar

METHOD

1. Assemble the food processor using the quad blade.
2. Place flour, corn flour, baking powder and caster sugar into the processing bowl. Process to combine. Add butter and process until a dough ball is formed.
3. Press mixture into a 28cm × 18cm lamington pan. Mark into 24 finger lengths and prick top with a fork. Sprinkle with crystal sugar.
4. Bake in a preheated oven at 180°C for 30-40 minutes. Cool in pan then cut into finger lengths.

Store Shortbread in an airtight container.

BROWNIES

Makes 24 serves

INGREDIENTS

90g butter
125g dark cooking chocolate, chopped
2 × 60g eggs, lightly beaten
3/4 cup caster sugar
1 teaspoon vanilla essence
3/4 cup/112g plain flour
1/4 teaspoon baking powder
100g walnut pieces

METHOD

1. Heat butter and chocolate in a saucepan until just melted.
2. Assemble the food processor using the quad blade.
3. Place the eggs, sugar and vanilla into the processing bowl. Process until creamy. Add melted chocolate mixture and process until well mixed.
4. Add flour and baking powder and process until combined. Add walnuts and process until just mixed through.
5. Pour mixture into a greased and lined 28cm × 18cm lamington pan. Bake in a preheated oven at 190°C for 25-30 minutes. Cut into 24 fingers and leave in pan to cool.

STRAWBERRY CRÊPES

Makes 8 serves

INGREDIENTS
2 × 60g eggs
1 cup/250ml milk
1 tablespoon butter, melted
1 cup/150g plain flour
2 teaspoons caster sugar
1/4 cup caster sugar, extra
1/4 cup water
1 punnet strawberries, washed and hulled
2 tablespoons brandy, optional

METHOD

1. Assemble the food processor using the quad blade.
2. Place eggs, milk, butter, flour and sugar into the processing bowl. Process until smooth. Allow to stand for 1 hour.
3. Heat a small, non-stick frypan or crępe pan. Pour 1/4 cup of batter into pan, swirling to cover base. Cook on medium heat until underside is golden, approximately 1 minute. Turn and cook other side. Remove from pan and place on a plate. Repeat with remaining batter, stacking crępes onto plate and interweaving with strips of greaseproof paper to prevent crępes sticking together. Set aside. Repeat with remaining batter.
4. To make Strawberry sauce: heat extra sugar and water in a small saucepan until dissolved. Add strawberries and cook until soft. Cool slightly.
5. Reassemble the food processor using the quad blade. Place cooled strawberry mixture into the processing bowl. Process until smooth. Stir in brandy if desired.
6. Fold crępes into quarters and arrange in over-lapping layers in a lightly greased oven-proof dish. Pour Strawberry Sauce over the crępes and bake in a preheated oven at 200°C for 10-15 minutes.

Serve Strawberry Crępes with scoops of vanilla ice cream.

BUTTERCAKE

Makes 8-12 serves

INGREDIENTS
125g butter, softened
1/4 cup caster sugar
1 teaspoon vanilla essence
2 × 60g eggs
1/2 cup/125ml cup milk
2 cups/300g self-raising flour

METHOD

1. Assemble the food processor using the quad blade.
2. Place butter, sugar and vanilla into processing bowl. Process until well creamed.
3. While motor is running, add eggs one at a time down the feed chute, mixing well after each addition.
4. Place milk and flour into the processing bowl and process using Pulse button until well mixed.
   Do not over process.
5. Pour mixture into two greased and lined 18cm sandwich pans or one 28cm × 18cm lamington pan. Bake in a preheated oven at 180°C for 25-30 minutes or until cooked when tested.

Variations – In Step 2 add to the creamed butter and sugar:
Lemon: 1 tablespoon grated lemon zest
Chocolate: 1 1/2 tablespoons cocoa powder
Coffee: 1 tablespoon coffee powder

SCONES

Makes 12-16 serves

INGREDIENTS

2 cups/300g self-raising flour, sifted
Pinch of salt
2 tablespoons butter
$^3/_4$-1 cup milk
$^1/_2$ cup/75g self-raising flour, extra
Extra milk, for brushing

METHOD

1. Assemble food processor using the dough blade or you can use the quad blade.
2. Place flour, salt and butter into the processing bowl. Process until butter is absorbed into flour.
3. With the motor running, slowly add sufficient milk through the small feed chute until dough forms into a ball. Do not over process.
4. Remove dough ball and lightly knead on a lightly flour dusted surface. Press dough out gently with hands to about 2cm thickness.
5. Using a 4cm scone cutter, dip cutting edge into the extra flour and cut 12 scone shapes from the dough. If desired re-knead left-over dough, press out and cut extra scone shapes.
6. Place scone shapes close together in a lightly greased 28cm × 18cm lamington pan and lightly brush tops with a little of the extra milk.
7. Bake scones in a preheated oven at 250°C for 12-15 minutes or until cooked and golden brown.
8. Place scones onto a cooling rack and cover with a clean tea towel.

Serve warm with jam and whipped cream.

Variation - Pumpkin Scones:
In Step 3 substitute $^1/_2$ cup milk with $^1/_2$ cup mashed pumpkin.

NOTE:
The quantity of milk may vary due to different types of flour.

HOT CROSS BUNS

Makes 12

INGREDIENTS

3 cups/450g plain or bread flour
1/4 cup brown sugar
2 teaspoons instant active dried yeast
1 teaspoon ground cinnamon
3/4 teaspoon salt
3 tablespoons/60g butter, softened
1 1/4 cups/315ml water
3/4 cup sultanas
2 tablespoons mixed peel, optional

CROSS BATTER:

INGREDIENTS

1/4 cup plain flour
1 tablespoon water

GLAZE:

INGREDIENTS

1/4 cup sugar
1/4 cup/60ml water
1/4 teaspoon cream of tartar
1/4 teaspoon gelatine
2 teaspoons water

METHOD

1. Assemble food processor using the Dough blade.
2. Place flour, sugar, yeast, cinnamon, salt and butter into processing bowl. Process until butter is absorbed into flour.
3. With the motor running, add the sultanas and peel through the feed chute, then slowly add the water. Process until dough forms into a ball. Add a little extra water if necessary.
4. Remove dough and knead on a lightly flour dusted surface. Transfer dough to a large, lightly greased bowl, cover and stand in a warm area until doubled in size, approximately 40 minutes.
5. Remove dough and knead on a lightly floured surface until smooth and elastic. Cut dough into 12 equal pieces then knead each piece well and shape into a ball.
6. Place dough balls into a lightly greased 28cm × 18cm lamington pan. Cover and stand in a warm area until doubled in size, approximately 20 minutes.
7. To make the cross batter, mix the flour and water together in a small bowl. Place batter into a small piping bag and pipe mixture across the top of buns to form a cross.
8. Bake buns in a preheated oven at 220°C for 15-20 minutes or until cooked and golden brown.
9. To make the glaze, combine sugar, water and cream of tartar in a small saucepan and heat until dissolved. Allow the mixture to boil for 3 minutes. Soften the gelatine in the water, then add to the glaze mixture by slowly swirling the pan, do not stir.
10. Place hot buns on a cooling rack and immediately brush or drizzle the glaze over buns.

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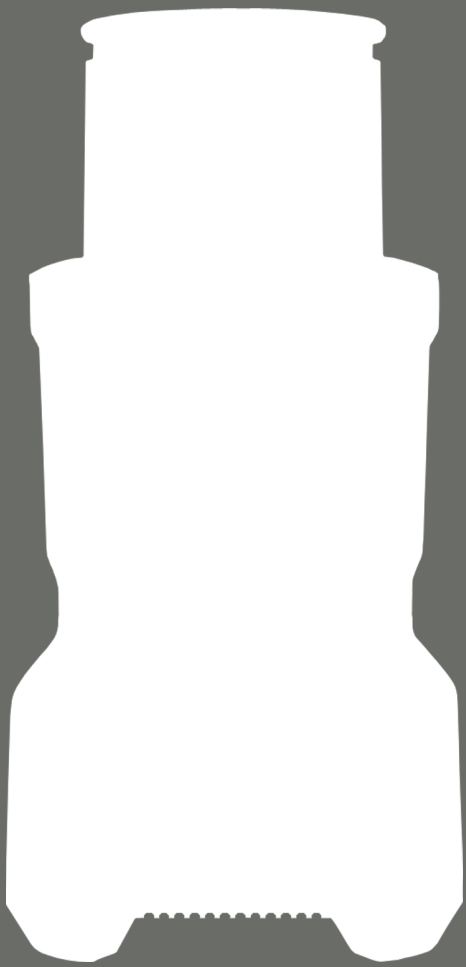

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